1: Roth--100-101 (No date) 1890 Tasmanians
116, 222, 262

"'When at Moulting Bay, ... we counted fifty-six black swans, in pairs.... Formerly, a tribe of aborigines resorted regularly to this neighbourhood, at this [101] season of the year, to collect swans' eggs' (Backhouse, p. 219). Speaking of the large white grubs, which were found in old dead or dying trees, Mrs. Meredith tells us, 'The aborigines eat them greedily and I have heard that some English people do so, and say they taste like nuts or almonds' (p. 232). Melville also says (p. 346): 'The wood grub was to them a great delicacy.' Davies mentions that (p. 414) 'A large white catepillar, about two inches in length, found in rotten wood and in the Banksia, together with the eggs of the large ants, are considered luxuries.'"

1: Roth--108 [3] (No date) 1890 Tasmanians
116, 222, 252, 262, 824

"As was to be expected of a race in their condition, the Tasmanians appear to have availed themselves largely of the edible vegetable productions which abounded in their island. La Billardière noticed that they made use of fern roots, sea weeds, fungi, etc. (II. ch. v. p. 235; ch. x. p. 14; ch. x. p. 50). The sea-wrack (Fucus palmatus) they broiled, and when it was softened to a certain point, they tore it to pieces to eat it, ... and the ficoides they eat without preparation. Rossel also refers (I. ch. iv. p. 99) to the fern roots eaten by the natives;..."

"... Melville says: 'And at certain seasons they procured, in great abundance, what is called the native bread, a kind of truffle' (p. 346). Gunn probably refers to this when he describes punk (I. p. 47): 'The large white fungus, called in the Colony "punk," which grows from the stringy bark, is said to have been been eaten when fresh by the aborigines.' Milligan, after describing their fish diet, continues: 'With these they mingled the core or pith of the fern trees, Cibotium Billardieri and Alsophila Australis (of which the former is rather astringent and dry for a European palate, and the latter, though more tolerable, is yet scarcely equal to a Swedish turnip); the young shoots of the Pteris esculenti, common ferns, as they emerge from the ground full of viscid mucous juice and various epiphytic fungi, of which one of the most important is that which grows on the Eucalypti, and is known, [109] when dry, under the name of Punk, and used as tinder in the Colony. Punk, when young, is nearly snow-white, soft, and to the taste insipid, with a distant flavour of mushroom; in this stage they eat it freely, either raw or slightly roasted. The Cyttaria of the myrtle tree, a small morelle-looking, honey-combed fungus, growing upon a fine pedicle, was a great favourite; but that which afforded the largest amount of solid and substantial nutritious matter was the native bread, a fungus growing in the ground, after the manner of the truffle, and generally so near the roots of the trees as to be reputed parasitical. Several mushrooms were also eaten by them; the onion-like leaves of some orchids, and the tubers of several plants of this tribe, were largely

consumed by them, particularly those of Gastrodi sessamoides, the native potato, so called by the colonists, though never tasted by them.... The green seed-vessels of Acacia sophora, A. maritima, and several others were eaten freely by them, after having been half-roasted by the fire; the amylaceous roots of the bulrush were roasted and eaten by them, together with the carrot-like roots of some small umbelliferae. Of berries and fruits of which they partook, the principal were those of Solanum laciniatum, or kangaroo apple, when dead ripe, of Leucopogon gnidium and ericoides, of certain species of Coprosma, of the Gualtheria hispida, the Billardiera longiflora, of Cyathodes, etc. Besides these, the leaf of the larger kelp, whenever it could be obtained, was eagerly looked for and greedily eaten, after having undergone a process of roasting and maceration in fresh water, followed by a second roasting, when, though tough....it is susceptible of mastication' (Beacon, pp. 26-28)."